PROJECT NUMBER : 2307
PROJECT TITLE : Basic Flavor Investigation
PROJECT LEADER : R. W. Hale
PERIOD COVERED : February, 1991

I. ANALYTICAL SUPPORT

A. **Objective:** To provide analytical support for activities related to development and application of flavoring materials.

B. **Results:**

1. Samples Analyzed for Project 2305:

Twelve flavor samples were analyzed for flavor revisions/consolidation. The vendors have been notified concerning those samples that did not meet our requirements. One aftercut flavor for "Project Grain" was analyzed.

Samples Analyzed for Project 2306:

One hundred seventy samples of aftercut, casings, filler and cigarettes were analyzed for humectants, sugars, ethanol, water and flavor constituents.

Samples Analyzed for Project 2304:

Three samples of casings were analyzed for the standard components.

Samples analyzed for Project 5001:

Headspace analyses were completed for two samples of packaging material.

II. FLAVOR INVESTIGATION

A. **Objective:** To develop new basic and applied flavor technology in support of new product development objectives.

B. **Results:**

1. The identification of components responsible for the off odor in glycerin and triacetin continues. Preparation of known compounds is in progress to aid in the identification of these components.

2. The evaluation of water soluble flavor/cyclodextrins complexes continues.

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